

Biryani Rice Recipe

Ingredients: Serves 4

500g Basmati rice
2 to 3 tablespoons ghee or clarified butter
1 large onion, finely chopped
½g saffron strands (buy at Little India)
10cm cinnamon stick
8 cardamom pods, smashed to open
10 cloves
2 tablespoons black and golden raisins
2 tablespoons cashew nuts, halved
4 cups chicken stock or water
2 tablespoons rose water (buy at Little India)
1 to 1½ teaspoons salt
3 stalks coriander leaves

Garnish:

10 shallots, peeled, sliced and deep-fried in 1 cup vegetable oil until golden brown

Method:

Wash and drain rice. Heat ghee in a wok; add chopped onion and stir-fry until limp. Add cinnamon stick, cardamoms and cloves. Fry until mixture is fragrant. Add rice and saffron strands; stir-fry well until rice is dry and well coated with the ghee (takes 3 to 4 minutes). Add raisins and cashew nuts; stir-fry for about 2 minutes. Pour in the chicken stock, rose water, salt and coriander leaves. Stir well and cover pot with lid. Cook over high heat until the water boils. Turn heat down to medium and simmer for 6 to 8 minutes. Add meat curry (may refer to More Indian Recipes for Biryani Curry) and spread it over the rice. Cover. (Alternatively use a rice cooker: Fry the rice mixture in the rice cooker, then steam as usual). Continue to cook, with heat on low for 20 to 30 minutes. Garnish cooked rice with deep-fried shallots. Serve with Biryani Curry, Cucumber Raita and pickles. You can cook the rice and the meat separately instead of cooking in the traditional method as described above.